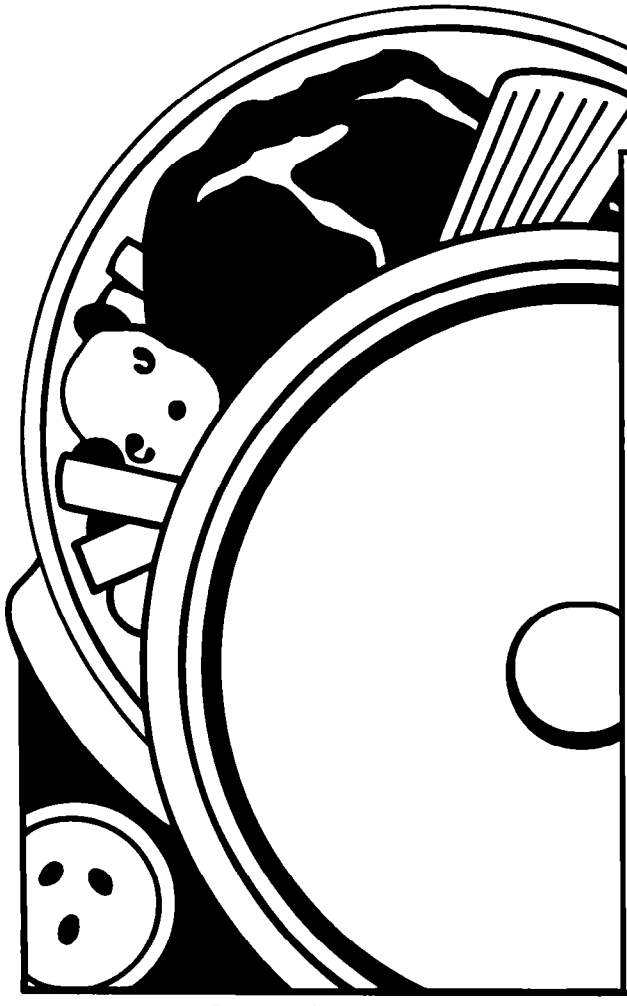
Whirlpool®

HOW TO MAKE A HOME RUN.™

Use And Care GUIDE



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1-800-253-1301
Call us with questions or comments.

SELF-CLEANING ELECTRIC BUILT-IN SINGLE AND DOUBLE OVENS

MODELS RB770PXB RB260PXB
RB760PXB RB170PXB
RB270PXB RB160PXB

PART NO. 3188184 Rev. A

3/95

A Note to You

Thank you for buying a Whirlpool® appliance.

Because your life is getting busier and more complicated, Whirlpool ovens are easy to use, save time, and help you manage your home better. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information about how to operate and maintain your appliance properly and safely. Please read it carefully. Also, please complete and mail the Ownership Registration Card provided with your appliance. This will help us notify you about any new information on your appliance.

Your safety is important to us.

This guide contains warning symbols and statements. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of the warning symbol.

⚠WARNING

This symbol will help alert you to such dangers as personal injury, burns, fire, and electrical shock.

Our Consumer Assistance Center number, 1-800-253-1301, is toll-free 24 hours a day.

If you ever have a question concerning your appliance's operation, or if you need service, first see "If You Need Assistance or Service" on page 37. If you need further help, feel free to call our Consumer Assistance Center. When calling, you will need to know your appliance's complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 5). For your convenience, we have included a handy place below for you to record these numbers, the purchase date from the sales slip, and your dealer's name and telephone number. Keep this book and the sales slip together in a safe place for future reference.

Model Number _____

Serial Number _____

Purchase Date _____

Dealer Name _____

Dealer Phone _____

Important Safety Instructions

⚠WARNING To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:

General

- Read all instructions before using the oven.
- Install or locate the oven only in accordance with the provided Installation Instructions. The oven must be installed by a qualified installer. The oven must be properly connected to electrical supply and grounded.
- CAUTION: Do not store things children might want above the oven. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the oven is in use. They should never be allowed to sit or stand on any part of the oven. They could be burned or injured.
- Do not operate the oven if it is damaged or not working properly.
- Do not use the oven for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the oven only for its intended use as described in this manual.
- Do not touch heating elements, or interior surfaces of oven. Heating elements could be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven, such as the oven vent opening, the surface near the vent opening, and the oven door and window, could also become hot enough to cause burns.
- Do not wear loose or hanging garments when using the oven. They could ignite if they touch a hot heating element and you could be burned.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces could result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or bulky cloth for a pot holder. It could catch on fire.
- Keep oven vents unobstructed.

continued on next page

- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Do not store flammable materials on or near the oven. The fumes could create an explosion and/or fire hazard.

When using the oven

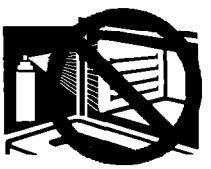
- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let pot holder contact hot heating element in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

Grease

- Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it.
- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering with a well-fitted lid, cookie sheet, or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.

Care and cleaning

- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances could cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.



- Do not use oven cleaners in single/upper oven. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the single/upper oven, remove broiler pan, broiler grid, oven racks, and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not clean door heat seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the oven.

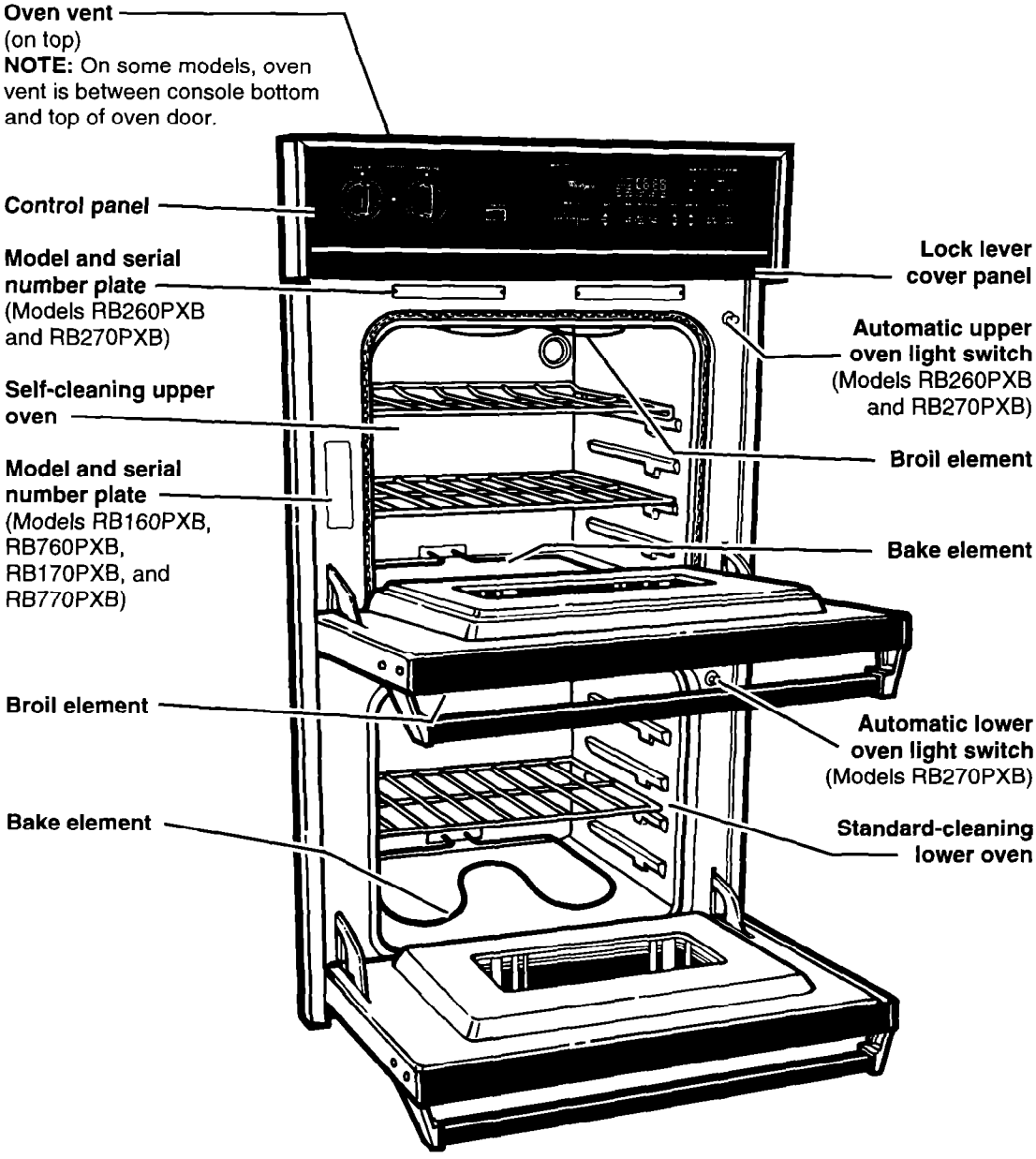
– SAVE THESE INSTRUCTIONS –

Parts and Features

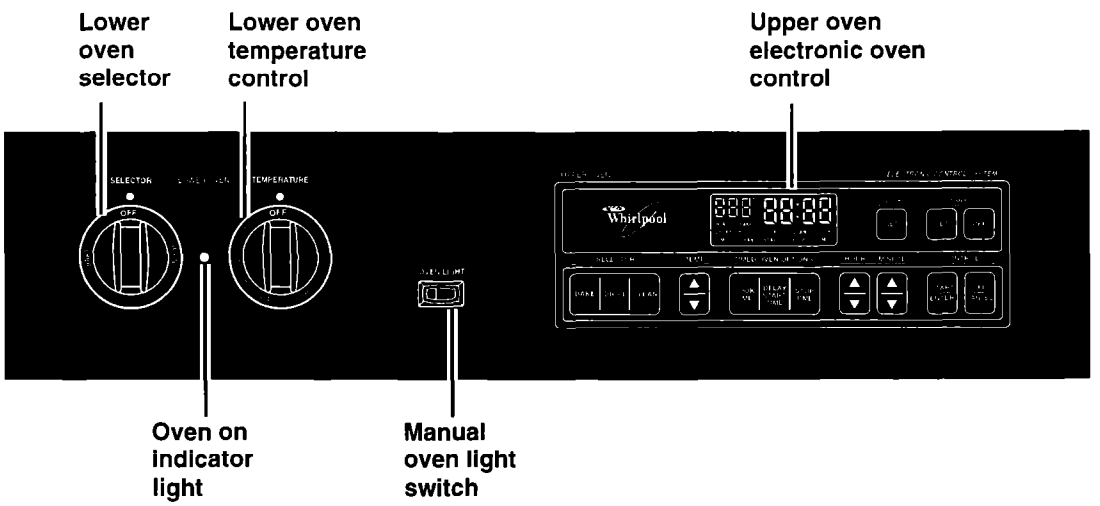
This section contains captioned illustrations of your appliance. Use them to become familiar with the location and appearance of all parts and features.

Models RB770PXB, RB270PXB, and RB170PXB

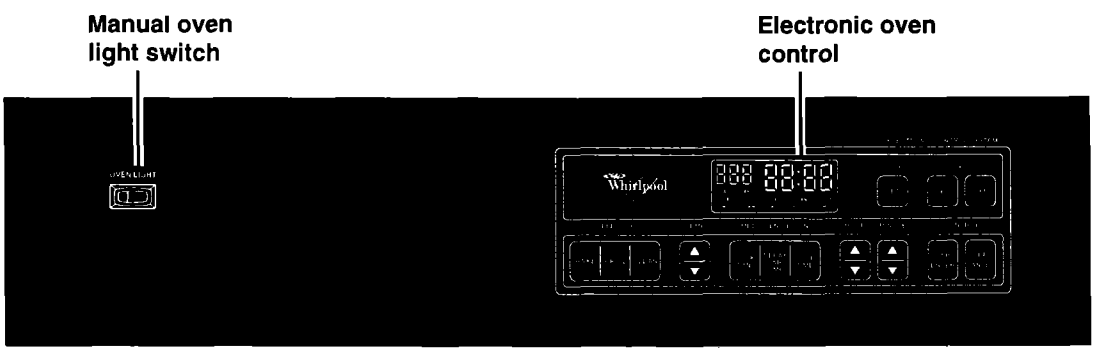
(single oven models RB760PXB, RB260PXB, and RB160PXB not shown)



Double oven control panel


Lower oven selector
Lower oven temperature control
Upper oven electronic oven control
Oven on indicator light
Manual oven light switch

Single oven control panel



Using Your Oven

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To obtain the best cooking results possible, you must operate your oven properly. This section gives you important information for efficient and safe use of your oven.

Positioning racks and pans

For baking/roasting with one rack, place the rack so the top of the food will be centered in the oven.

Rack placement for specific foods:

FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	Lowest level or 2nd level from bottom
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd level from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd level from bottom

When baking on two racks, arrange racks on bottom and third level from bottom.

NOTE: For recommended rack placement when broiling, see "Broiling rack position chart" on page 17.

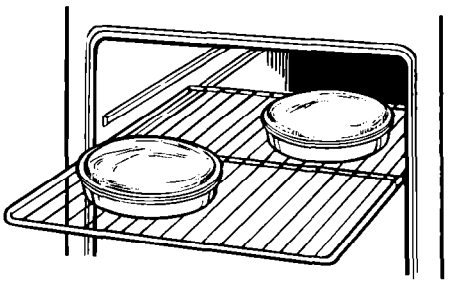
⚠WARNING

Personal Injury Hazard

- Always position oven rack(s) in desired location before turning oven on. Be sure the rack(s) is level.
- If rack(s) must be moved while oven is hot, use pot holders or oven mitts to protect hands.

Failure to follow the above precautions could result in personal injury.

For best air circulation



The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

- **Place** the pans so that one is not directly over the other.
- **For best results, allow** 1½ to 2 inches (4-5 cm) of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch (2.5 cm).
- **Use** only one cookie sheet in the oven at one time.

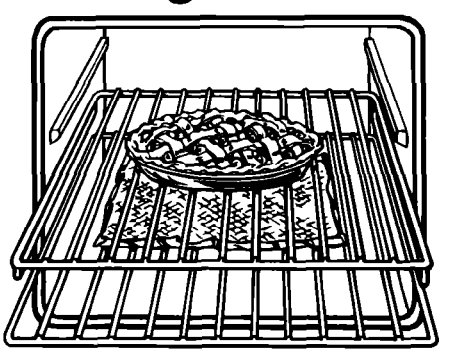
Use the following as a guide to determine where to place the pans:

One pan
Place in the center of the oven rack.

Two pans
Place in opposite corners of the oven rack.

Three or four pans
Place in opposite corners on each oven rack. Stagger pans so no pan is directly over another.

Using aluminum foil for baking



Use aluminum foil to catch spillovers from pies or casseroles:

- **Place** the foil on the oven rack below the rack with the food. **Turn up** foil edges and **make sure** foil is about 1 inch (3 cm) larger all around than the dish holding the food.
- **Do not cover** the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- **Do not line** oven bottom or entire oven rack with foil or other liners. Poor baking will result.

⚠WARNING

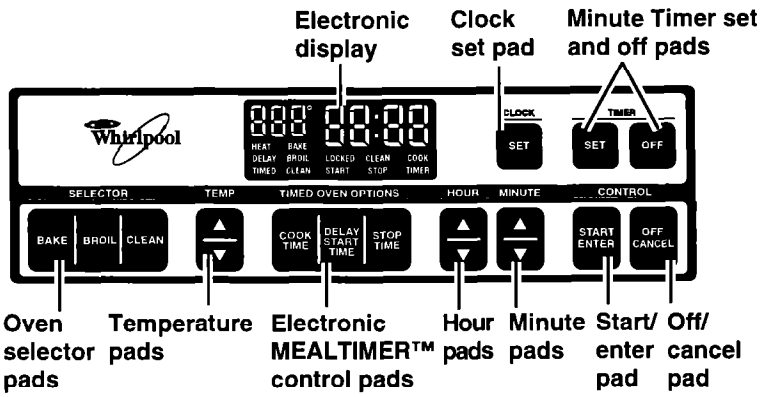
Electrical Shock and Fire Hazard

Do not allow foil to touch the heating elements.

Failure to follow this precaution could result in electrical shock or fire hazard and damage to the elements.

The electronic oven control

(single/upper oven)



Display/clock

- **When you first plug in the oven,** a time of day and "PF" will show on the temperature display. If after you set the clock (page 10) the display again shows "PF", your electricity was off for a while. Reset the clock.
- **When you are not using the oven,** the control is an accurate clock.
- **When you are using the oven or Minute Timer,** the display will show times, temperature settings, and what command pads have been pushed.
- **When showing the time of day,** the display will show the hour and minutes.
- **When you are using the Minute Timer,** the display will show minutes and seconds in the following sequence:
  - **For settings from 1-59 minutes,** the display will count down each second.
  - **For settings 1 hour or over,** the display will count down each minute.
- **When you are using Cook Time and/or Stop Time,** the display will show hours and minutes.

Command pads

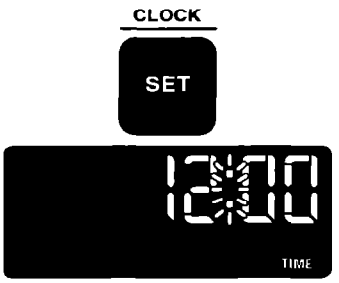
The command pads tell the oven what to do and in what order. A few examples:

- **Clock/Set** tells the oven you are going to set the clock.
- **Off/Cancel** tells the oven to turn off.

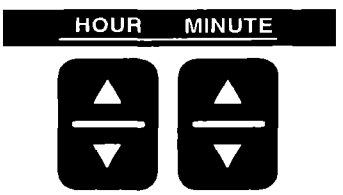
Each command pad (except Off/Cancel and Start/Enter) has its own indicator. The indicator comes on when you touch the command pad.

Setting the clock

1. **Push** the Clock/Set pad. The colon flashes and TIME will light up on the display.



2. **Use** the Hour and Minute pads to set the time of day. **Push** the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.



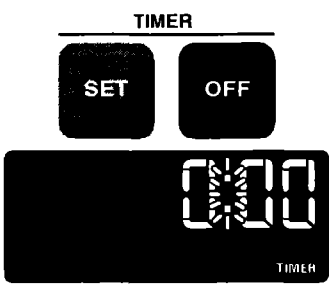
3. **Push** the Start/Enter pad.

NOTE: If you do not want the clock time displayed, push and hold the Clock/Set pad for 4 seconds. To display the clock time again, push the Clock/Set pad once, then reset the clock time if necessary.

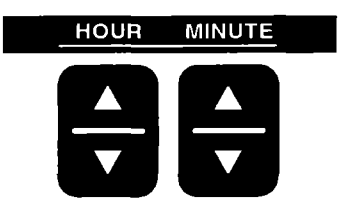
Using the electronic Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in hours and minutes up to 11 hours, 59 minutes. The Minute Timer will display minutes and seconds for settings under one hour. You will hear four 2-second tones when the set time is up.

1. **Push** the Timer Set pad. TIMER will come on and the display will show "0:00" with the colon flashing.



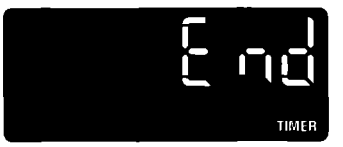
2. **Use** the Hour and Minute pads to set the desired time. **Push** the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.



3. **Push** the Start/Enter pad. The Minute Timer will begin counting down immediately after the timer is started.

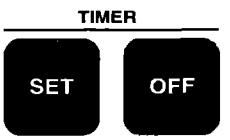
When time is up, "End" will show in the large display and you will hear four 2-second tones. You will also hear four 1-second reminder tones every minute until you push one of the two Timer pads.

NOTE: To disable the reminder tones, push and hold the Timer Set pad for 4 seconds. To reactivate the tones, follow the same procedure.



To cancel the Minute Timer:

- **Push** the Timer Off pad. The time of day will show on the display.



Using the Off/Cancel pad

(single/upper oven)

The Off/Cancel pad will cancel any function except for the Clock/Set and Timer Set functions. When you push the Off/Cancel pad, the display will show the time of day or, if Minute Timer is also being used, the time remaining.

Audible signals

Audible signals tell you if a function is entered correctly or not. They also tell you when a cycle is completed.

To shut off all signals except for the end-of-timer tone:
Press and hold the Stop Time pad for 4 seconds. A short tone will sound to tell you the signals have been changed. Repeat the above step to turn the signals back on.

Baking/roasting in the single/upper oven

1. **Position** the rack(s) properly **before** turning on the oven. **To change rack position, lift** rack at front and pull out. **For further information, see** "Positioning racks and pans" on page 7.
2. **Push** the Bake pad. "350°" will show on the small display to indicate the preset temperature and BAKE will light up.

3. **To cook at a different temperature, use** the Temp pad(s). **Push** ▲ to raise the temperature or ▼ to lower the temperature in 5°F increments. Use these pads until the desired temperature shows on the small display.

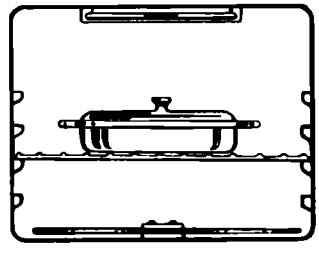
4. **Push** the Start/Enter pad. "Lo°", HEAT, and BAKE show on the display to indicate that the oven is preheating. The temperature will increase in 5° increments.

   NOTE: The display will show "door" and a tone will sound once a minute for 5 minutes if the door is latched when you try to bake/roast.

   You can change the temperature setting any time after touching the Start/Enter pad by pushing just the Temp pad(s).

5. **When baking, preheat** the oven. (Preheating is not needed when roasting.) The oven is preheated when you hear a one-second tone and HEAT goes off.
6. **Put** food in the oven. During baking/roasting, the elements will turn on and off to keep the oven temperature at the setting.

   NOTE: The top element helps heat during baking/roasting, but does not turn red.



7. **When baking/roasting is done, push** the Off/Cancel pad. The time of day will show on the display and all other displays will go off.

Baking/roasting in the lower oven

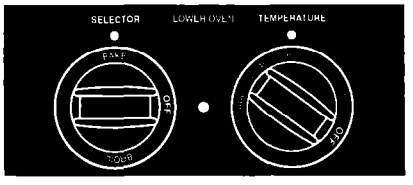
(for double ovens)

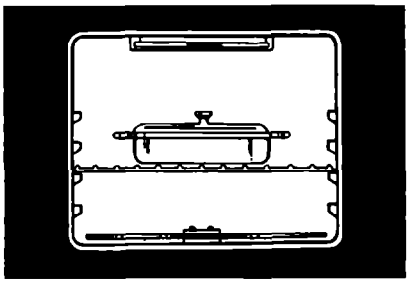
1. **Position** the rack(s) properly **before** turning on the oven. **To change rack position, lift** rack at front and **pull out**. **For further information, see** "Positioning racks and pans" on page 7.
2. **Set** the Oven Selector to BAKE.
3. **Set** the Oven Temperature Control Knob to the baking/roasting temperature you want. The OVEN ON Indicator Light will come on.

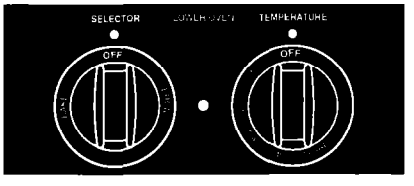
   NOTE: Do not preheat oven when roasting or cooking items such as casseroles.
4. **Put** food in the oven. During baking/roasting, the elements will turn on and off to maintain the temperature setting. The OVEN ON Indicator Light will turn on and off with the elements.

   NOTE: The top element helps heat during baking/roasting, but does not turn red.
5. **When baking/roasting is done, turn both** the Oven Selector and the Oven Temperature Control Knob to OFF. The OVEN ON Indicator Light will go off.

NOTE: For 24" and 27" double oven models, the lower oven will not operate while the upper oven is in the Self-Cleaning cycle.







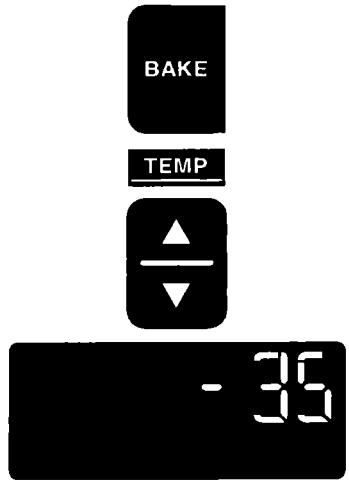
Adjusting the oven temperature control

Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the baking/roasting results, you can change the temperature calibration by following these steps:

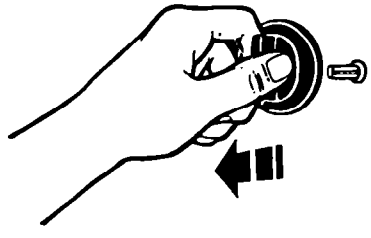
Single/upper oven:

1. **Push** the Bake pad and **hold** for 4 seconds. The display will show the current offset temperature, for example "00", if you have not previously adjusted the temperature.
2. **To adjust the temperature, use** the Temp pad(s). **Push** ▲ to raise the temperature or ▼ to lower the temperature in 5°F increments. You can set the temperature change to as low as -35°F or as high as +35°F. A minus (-) sign will appear before the number when decreasing the temperature setting to show the oven will be cooler by the displayed amount.
3. **After making the desired adjustment, push** any command pad to enter the new offset temperature.

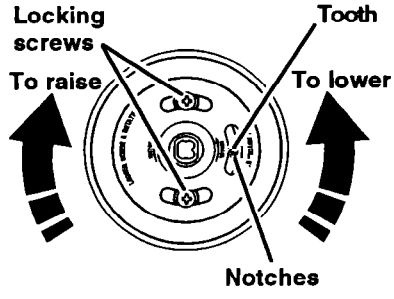


Lower oven (double ovens):

1. **Make sure** the Oven Temperature Control Knob is turned to the off position. **Pull** knob straight off and **flip** it over.



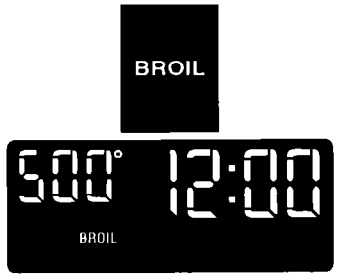
2. **Loosen** the locking screws inside the control knob. **Note the position of the notches.**
3. **To lower the temperature, hold** knob handle firmly and **move** the tooth a notch counterclockwise. Each notch equals about 5°F (2.5°C).
4. **To raise the temperature, hold** knob handle firmly and **move** the tooth a notch clockwise. Each notch equals about 5°F (2.5°C).
5. **Tighten** the locking screws and **replace** the control knob.



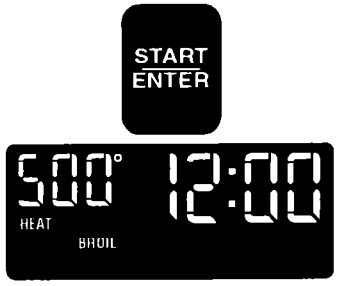
Broiling in the single/upper oven

NOTE: Preheating is not necessary when broiling.

1. **Position** the rack before turning the oven on. **See** "Broiling rack position chart" on page 17.
2. **Put** the broiler pan and food on the rack.
3. **Close** the door to the Broil Stop position (open about 4 inches [10 cm]). The door will stay open by itself.
4. **Push** the Broil pad. The small display will show "500°" and BROIL will light up.



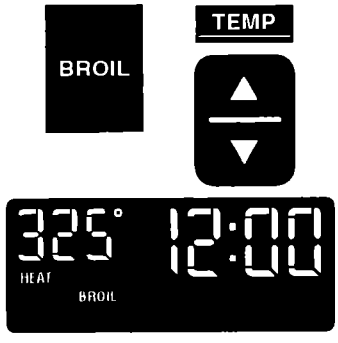
5. **Push** the Start/Enter pad. HEAT, BROIL, and "500°" show on the display.
   NOTE: You can change the temperature setting any time after pushing the Start/Enter pad by pushing just the Temp pad(s).



6. **When broiling is done, push** the Off/Cancel pad. The time of day will show on the display and all other displays will go off.

To broil at a lower temperature:

- **If food is cooking too fast,** push the Broil pad and push the ▼ Temp pad until "325°" shows on the small display.
- **If you want food to broil slower from the start,** push the Broil pad and push the ▼ Temp pad so a temperature between 170°F and 325°F (77°C and 163°C) shows on the small display. These temperature settings allow the broil heating element to cycle and to slow cooking. The lower the temperature, the slower the cooking. BROIL and HEAT will light up on the display.
- **Fish and chicken** are some foods that may cook better if you use lower broiling temperatures.



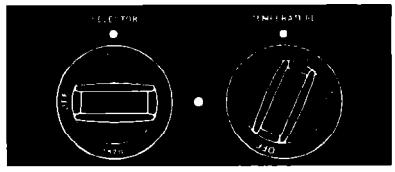
NOTE: Leave the oven door partly open whenever using the oven to broil. This allows the oven to maintain proper temperatures.

Broiling in the lower oven

(for double ovens)

1. **Position** the rack properly **before** turning on the oven. Position the oven rack so that the surface of the food is at least 3 inches (7 cm) away from the broil element. See "Broiling rack position chart" on page 17.
2. **Put** the broiler pan and food on the rack.
3. **Close** the door to the Broil Stop position (open about 4 inches [10 cm]). The door will stay open by itself.
4. **Set** the Oven Selector and Oven Temperature Control Knob to BROIL. The OVEN ON Indicator Light will come on.

   NOTE: Do not preheat oven when broiling.
5. **When broiling is done, turn both** the Oven Selector and Oven Temperature Control Knob to OFF. The OVEN ON Indicator Light will go off.



Custom broil

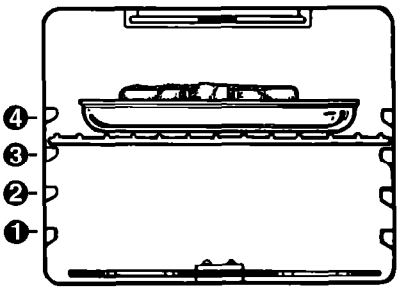
- **If food is cooking too fast,** turn the Oven Temperature Control Knob **counterclockwise** until the OVEN ON Indicator Light goes off.
- **If you want the food to broil slower from the start,** set the Oven Temperature Control Knob between 170°F and 325°F (77°C and 163°C). These temperature settings allow the broil heating element to cycle and to slow cooking. The lower the temperature, the slower the cooking.
- **Fish and chicken** are some foods that may cook better if you use lower broiling temperatures.

The Oven Selector must be on BROIL for all broiling temperatures.

NOTE: Leave the oven door partly open whenever using the oven to broil. This allows the oven to maintain proper temperatures.

Broiling rack position chart

RACK POSITION FROM BOTTOM	TYPE OF FOOD/ DONENESS
4	Hamburger patties and thin steaks, ½" thick or less.
3	Quickly searing food, rare and medium steaks, medium patties, ham slices, fish steaks, frankfurters.
2	Well-done steaks and patties, lamb chops, split chicken, pork steaks and chops, whole fish.
1	Not used for broiling.



Broiling tips

- **Use** the broiler pan and grid for broiling. They are designed to drain excess liquid and grease away from the cooking surface to help prevent spatter, smoke, or fire.
- **After broiling,** remove the broiler pan from the oven when you remove the food. Drippings will bake on the pan if you leave it in the heated oven.

⚠WARNING

Fire Hazard

- Place meat the correct distance from the element.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. If foil is used, cut slits in foil to line up with all openings in broiler grid. Grease can then drain away and cool in pan.

Failure to follow the above could result in fire, burns, or other personal injury.

Energy saving tips

Although the energy used for cooking is usually a very small percentage of the total energy used in the home, cooking energy can be used efficiently. Here are some tips to help you conserve energy when using your cooking product:

- **Preheat** only when recommended and for the shortest time possible.
- **"Oven peeking"** may cause heat loss, longer cooking times, and unsatisfactory baking results. Rely on your timer to keep track of the cooking time.
- **Bake** cakes, pies, or cookies when oven is warm. Best time to bake is right after a meal has been cooked in the oven.
- **Plan your meals** for the most efficient use of the oven. When using the oven to cook one food, try to cook the rest of the meal in it also.
- **Do not preheat** when broiling, roasting, or cooking items such as casseroles.

Using the electronic MEALTIMER™ control

(single/upper oven)

The electronic MEALTIMER control will turn the oven on and off at times you set, even when you are not around.

Delayed time baking/roasting is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. – undercooking will result.**

This section discusses two methods for starting baking/roasting now and stopping automatically later, and three methods for starting and stopping baking/roasting automatically. Read this section carefully to choose which method(s) is best for you.

Before using the electronic MEALTIMER control, make sure the clock is set to the correct time of day. (See "Setting the clock" on page 10.)

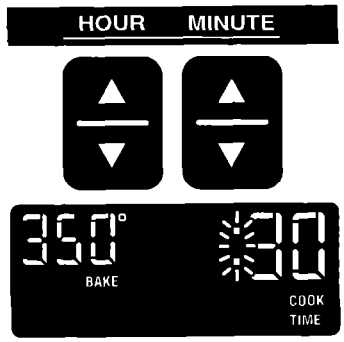
To start baking/roasting now and stop automatically

Method 1 – Using Cook Time:

1. **Position** the oven rack(s) properly and **put** food in the oven.
2. **Push** the Bake pad to enter the Bake mode. Use the Temp pad(s) to set the desired temperature. **Push** ▲ to raise the temperature or ▼ to lower the temperature in 5°F increments. Use these pads until the desired temperature shows on the small display.

   After you have set the desired temperature, the display will show the set temperature and the time of day. BAKE will light up.
3. **Push** the Cook Time pad. "0:00" with the colon flashing and COOK TIME will show on the display.

4. **Use** the Hour and Minute pads to set the desired cooking time. **Push** the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

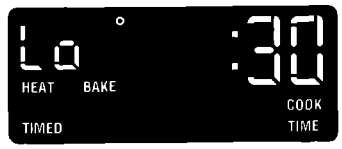


This example shows a desired baking/ roasting time of 30 minutes.

5. **Push** the Start/Enter pad. "Lo°", HEAT, BAKE, TIMED, and the set cook time will show on the display to indicate that the oven is heating.

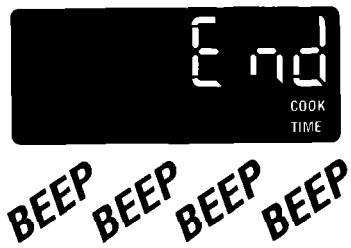
NOTE: The display will show "door" and a tone will sound once a minute for 5 minutes if the door is latched when you try to bake/roast.

You can change the temperature or time settings any time after pushing the Start/Enter pad by repeating any of Steps 2 through 4.



6. **The display** will count down the baking/ roasting time in minutes.

7. **When the baking/roasting time is completed**, the oven will turn off automatically, beep four times, and "End" will show on the display. You will also hear four 1-second tones every minute until you push the Off/Cancel pad.



NOTE: To disable reminder tones, push and hold the Cook Time pad for 4 seconds. To reactivate tones, repeat this procedure.

To cancel the MEALTIMER™ control setting:

- **Push** the Off/Cancel pad to return the display to the time of day.

Method 2 – Using Stop Time:

1. **Position** the oven rack(s) properly and **put** food in the oven.

continued on next page

2. **Push** the Bake pad to enter the Bake mode. Use the Temp pad(s) to set the desired temperature. **Push** ▲ to raise the temperature or ▼ to lower the temperature in 5°F increments. Use these pads until the desired temperature shows on the small display.

   After you have set the desired temperature, the display will show the set temperature and the time of day. BAKE will light up.

3. **Push** the Stop Time pad. The time of day with the colon flashing and STOP TIME will show on the display.

4. **Use** the Hour and Minute pads to set the desired stop time. **Push** the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

   This example shows a desired stop time of 2 o'clock. This provides a 2-hour cook time (the difference between the time of day and the stop time).

5. **Push** the Start/Enter pad. "Lo°", HEAT, TIMED, and BAKE will light up on the display to indicate that the oven is heating.

   NOTE: The display will show "door" and a tone will sound once a minute for 5 minutes if the door is latched when you try to bake/roast.

   You can change the temperature or time settings any time after pushing the Start/Enter pad by repeating any of Steps 2 through 4.

6. **The display** will count down the baking/roasting time in minutes.

7. **When the baking/roasting time is completed,** the oven will turn off automatically, beep four times, and "End" will show on the display. You will also hear four 1-second tones every minute until you push the Off/Cancel pad.

   NOTE: To disable reminder tones, push and hold the Cook Time pad for 4 seconds. To reactivate tones, repeat this procedure.

BEEP BEEP BEEP BEEP

To cancel the MEALTIMER™ control setting:

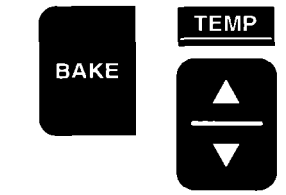
- **Push** the Off/Cancel pad to return the display to the time of day.

To delay start and stop automatically

Method 1 – Using Cook Time and Start Time:

1. **Position** the oven rack(s) properly and **put** food in the oven.
2. **Push** the Bake pad to enter the Bake mode. Use the Temp pad(s) to set the desired temperature. **Push** ▲ to raise the temperature or ▼ to lower the temperature in 5°F increments. Use these pads until the desired temperature shows on the small display.

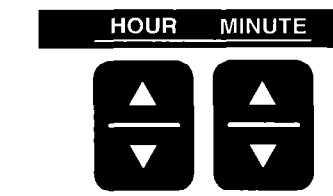
   After you have set the desired temperature, the display will show the set temperature and the time of day. BAKE will light up.



3. **Push** the Cook Time pad. "0:00" with the colon flashing and COOK TIME will show on the display.

4. **Use** the Hour and Minute pads to set the desired cooking time. **Push** the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

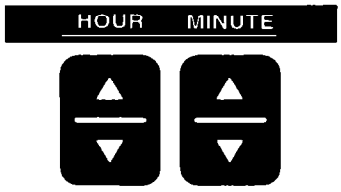
   This example shows a desired baking/ roasting time of 30 minutes.



5. **Push** the Delay Start Time pad. The time of day with the colon flashing will show on the display and START TIME will light up.

continued on next page

6. **Use** the Hour and Minute pads to set the desired start time. **Push** the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

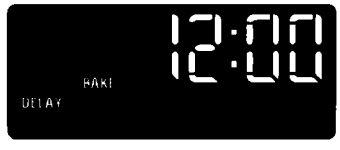


This example shows a desired start time of 2 o'clock. The oven will automatically shut off at 2:30 (the set start time plus the set cook time).

7. **Push** the Start/Enter pad. DELAY and BAKE will light up on the display to indicate that the oven is programmed to start at a later time.

NOTE: The display will show "door" and a tone will sound once a minute for 5 minutes if the door is latched when you try to bake/roast.

You can change the temperature or time settings any time after pushing the Start/Enter pad by repeating any of Steps 2 through 6.



8. **When the start time is reached**, a one-second tone will sound and DELAY will go off. The display will show the set cook time. "Lo°", HEAT, TIMED, and BAKE will light up on the display to show that the oven is heating. The display will count down the baking/roasting time in minutes.

9. **When the baking/roasting time is completed**, the oven will turn off automatically, beep four times, and "End" will show on the display. You will also hear four 1-second tones every minute until you push the Off/Cancel pad.

BEEP BEEP BEEP BEEP

NOTE: To disable reminder tones, push and hold the Cook Time pad for 4 seconds. To reactivate tones, repeat this procedure.

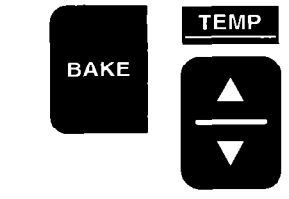
To cancel the MEALTIMER™ control setting:

- **Push** the Off/Cancel pad to return the display to the time of day.

Method 2 – Using Start Time and Stop Time:

1. **Position** the oven rack(s) properly and **put** food in the oven.
2. **Push** the Bake pad to enter the Bake mode. Use the Temp pad(s) to set the desired temperature. **Push** ▲ to raise the temperature or ▼ to lower the temperature in 5°F increments. Use these pads until the desired temperature shows on the small display.

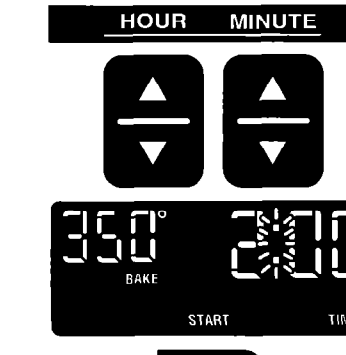
   After you have set the desired temperature, the display will show the set temperature and the time of day. BAKE will light up.



3. **Push** the Delay Start Time pad. The time of day with the colon flashing will show on the display and START TIME will light up.

4. **Use** the Hour and Minute pads to set the desired start time. **Push** the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

   This example shows a desired start time of 2 o'clock.



5. **Push** the Stop Time pad. The time of day with the colon flashing will show on the display and STOP TIME will light up.

continued on next page

6. **Use** the Hour and Minute pads to set the desired stop time. **Push** the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

This example shows a desired stop time of 2:30. This provides a cook time of 30 minutes (the difference between the start and stop times).

NOTE: If you do not set a stop time, the colon will flash on the display and STOP and COOK will flash alternately to remind you to program a stop time or a cook time. (See page 21 for instructions on how to set delay start and stop automatically using Cook Time and Start Time.)

7. **Push** the Start/Enter pad. DELAY and BAKE will light up on the display to indicate that the oven is programmed to start at a later time.

NOTE: The display will show "door" and a tone will sound once a minute for 5 minutes if the door is latched when you try to bake/roast.

You can change the temperature or time settings any time after pushing the Start/Enter pad by repeating any of Steps 2 through 6.

8. **When the start time is reached**, a one-second tone will sound and DELAY will go off. The display will show the set cook time. "Lo°", HEAT, TIMED, and BAKE will light up on the display to show that the oven is heating. The display will count down the baking/roasting time in minutes.

9. **When the baking/roasting time is completed**, the oven will turn off automatically, beep four times, and "End" will show on the display. You will also hear four 1-second tones every minute until you push the Off/Cancel pad.

BEEP BEEP BEEP BEEP

NOTE: To disable reminder tones, push and hold the Cook Time pad for 4 seconds. To reactivate tones, repeat this procedure.

To cancel the MEALTIMER™ control setting:

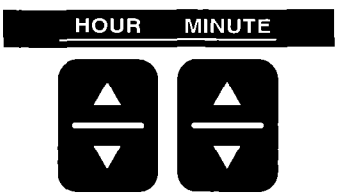
- **Push** the Off/Cancel pad to return the display to the time of day.

Method 3 – Using Cook Time and Stop Time:

1. **Position** the oven rack(s) properly and **put** food in the oven.
2. **Push** the Bake pad to enter the Bake mode. Use the Temp pad(s) to set the desired temperature. **Push** ▲ to raise the temperature or ▼ to lower the temperature in 5°F increments. Use these pads until the desired temperature shows on the small display. After you have set the desired temperature, the display will show the set temperature and the time of day. BAKE will light up.

3. **Push** the Cook Time pad. "0:00" with the colon flashing and COOK TIME will show on the display.

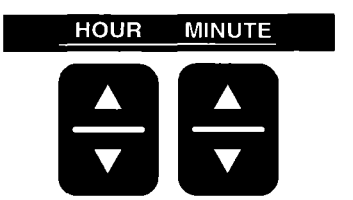
4. **Use** the Hour and Minute pads to set the desired cooking time. **Push** the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.



This example shows a desired baking/ roasting time of 30 minutes.

5. **Push** the Stop Time pad. The time of day with the colon flashing will show on the display and STOP TIME will light up.

6. **Use** the Hour and Minute pads to set the desired stop time. **Push** the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.



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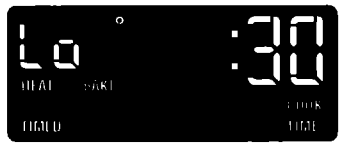
This example shows a desired stop time of 2:30. The oven will automatically start cooking at 2:00 (the set stop time minus the set cook time).

7. **Push** the Start/Enter pad. DELAY and BAKE will light up on the display to indicate that the oven is programmed to start at a later time.

   NOTE: The display will show "door" and a tone will sound once a minute for 5 minutes if the door is latched when you try to bake/roast.

   You can change the temperature or time settings any time after pushing the Start/Enter pad by repeating any of Steps 2 through 6.

8. **When the start time is reached**, a one-second tone will sound and DELAY will go off. The display will show the set cook time. "Lo°", HEAT, TIMED, and BAKE will light up on the display to show that the oven is heating. The display will count down the baking/roasting time in minutes.



9. **When the baking/roasting time is completed**, the oven will turn off automatically, beep four times, and "End" will show on the display. You will also hear four 1-second tones every minute until you push the Off/Cancel pad.

   NOTE: To disable reminder tones, push and hold the Cook Time pad for 4 seconds. To reactivate tones, repeat this procedure.

BEEP BEEP BEEP BEEP

To cancel the MEALTIMER™ control setting:

- **Push** the Off/Cancel pad to return the display to the time of day.

⚠WARNING

To avoid sickness and food waste when using the MEALTIMER™ control:

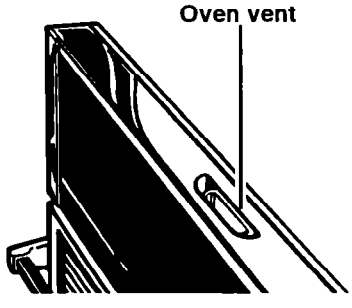
- Do not let most UNFROZEN food stand for more than two hours before cooking starts.
- Do not allow food to remain in oven for more than two hours after the end of cooking cycle.

Failure to follow the above could result in sickness.

NOTE: Do not use foods that will spoil while waiting for cooking to start. Such foods are: dishes with milk or eggs, cream soups, and cooked meats or fish. Also, foods containing baking powder or yeast will not rise properly when cooked using delay start.

The oven vent

Hot air and moisture escape from the ovens through vents. On some models, the upper oven vent is on the top of the control panel. The lower oven vent is just above the lower oven door. These vents are needed for air circulation. **Do not block the vents.** Poor baking/roasting can result.



Using the Self-Cleaning Cycle

(single/upper oven)

In This Section

	Page		Page
How the cycle works	28	Setting the controls	29
Before you start	28	Special tips	31

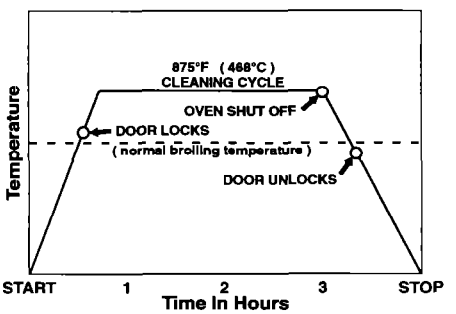
The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like the other functions of your oven, the Self-Cleaning cycle is operated with the easy-to-use electronic controls. Please review the instructions in this section to keep your oven spotless.

How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

Your oven is preset for a 3-hour Self-Cleaning cycle. However, the cycle time can be adjusted to the amount of soil in your oven. The cycle can be set anywhere between 2 and 4 hours. (See "Setting the controls" on page 29.)

The graph at the right is representative of a normal, 3-hour Self-Cleaning cycle. Note that the heating stops when the 3-hour setting is up, but it takes longer for the oven to cool enough to unlock.

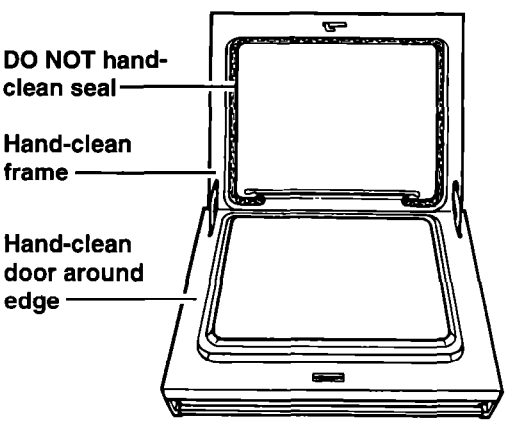


Before you start

Before you start the Self-Cleaning cycle, make sure you:

- **Hand-clean** the areas shown. They do not get hot enough during the cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad for cleaning.

  NOTE: DO NOT clean, move, or bend the seal. Poor cleaning, baking, and roasting may result.



- **Remove the broiler pan grid and any pots and pans** being stored in the oven.
  NOTE: You can clean the broiler pan (without grid) in the oven if you have first removed most of the soil by hand-cleaning or in a dishwasher. If most of the soil is not removed, too much smoking will occur. The chrome broiler pan grid will discolor if cleaned in the Self-Cleaning cycle.
- **Wipe out any loose soil or grease.** This will help reduce smoke during the Self-Cleaning cycle.
- **Remove the oven racks from the oven if you want them to remain shiny.** You can clean the oven racks in the Self-Cleaning cycle, but they will become harder to slide. (See page 33.) If you clean racks in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (Guides are counted from bottom to top.)
- **Heat and odors** are normal during the Self-Cleaning cycle. Keep the kitchen well-ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

⚠WARNING

Burn Hazard

- Do not touch the oven during the Self-Cleaning cycle.
- Do not use commercial oven cleaners in your oven.

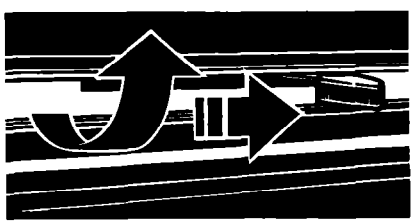
Failure to follow the above could result in burns or hazardous fumes.

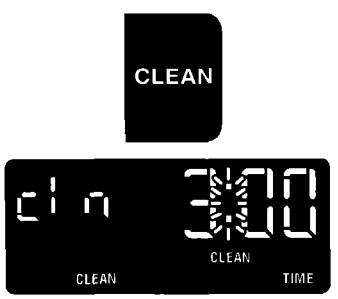
NOTES:

- **Do not force** the Lock Lever. You could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.
- **Do not block** the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- **Do not leave** any foil in the oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.
- **The oven light** will not work during the Self-Cleaning cycle.

Setting the controls

1. **Make sure** the clock is set to the correct time of day. (See "Setting the clock" on page 10.)
2. **Lift** the panel between the oven door and the control panel. **Move** the Lock Lever all the way to the right – the Clean position.
3. **To start cleaning immediately:**
   Push the Clean pad. A 3-hour Self-Cleaning cycle will be set automatically. "3:00" with the colon flashing will show on the large display and "cln" will show on the small display. TIME, CLEAN (on right side), and CLEAN (on left side) will light up.





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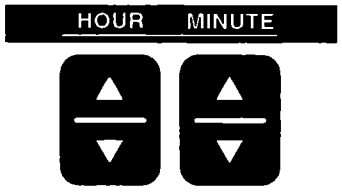
USING THE SELF-CLEANING CYCLE

If a cleaning cycle other than 3 hours is desired, **use** the Hour and Minute pads to set the desired cleaning time. **Push** the "up" (▲) or "down" (▼) pad(s) until a time between 2-4 hours shows on the display.

- **Use** 2 hours for light soil.
- **Use** 3-4 hours for moderate to heavy soil.

Push the Start/Enter pad. TIMED and HEAT will light up on the display to indicate that the oven is programmed for the Self-Cleaning cycle.

NOTE: The display will show "door" and a tone will sound once a minute for 5 minutes if the door is not latched.



4. **To delay the start using Stop Time:** **Push** the Clean pad. **Push** the Stop Time pad. STOP, TIME, CLEAN, and "cln" will light up. **Use** the Hour and Minute pads to set the desired stop time. **Push** the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display. The oven will automatically compute the delay start time by subtracting the set cleaning time from the set stop time.

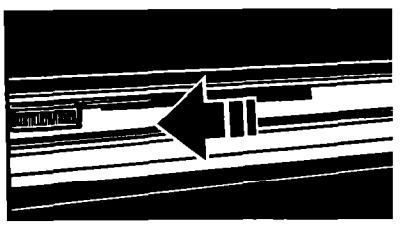
   Push the Start/Enter pad. DELAY, CLEAN, and the time of day will light up on the display to indicate that the oven is programmed to start the Self-Cleaning cycle at a later time. Skip to Step 6.

5. **To delay the start using Start Time:** **Push** the Clean pad. **Push** the Delay Start Time pad. START, TIME, CLEAN, and "cln" will light up. **Use** the Hour and Minute pads to set the desired start time. **Push** the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

   Push the Start/Enter pad. DELAY, CLEAN, and the time of day will light up on the display to indicate that the oven is programmed to start the Self-Cleaning cycle at a later time. After the start time has been set, the large display will go back to showing the current time of day. DELAY and CLEAN will stay on. When the start time is reached, DELAY will go off, TIMED, CLEAN, and CLEAN TIME will light up, and the oven will start to clean.

6. **After the Self-Cleaning cycle is started,** LOCKED lights up on the display when the oven temperature goes above normal baking/roasting temperatures. The Lock Lever must not be moved and the door cannot be opened when LOCKED is on.
7. **After the Self-Cleaning cycle is completed,** the time of day will show on the display.

8. **When the oven reaches normal baking/ roasting temperatures,** LOCKED goes off and "End" and CLEAN TIME come on. **Move** the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.



To stop the Self-Cleaning cycle at any time:

1. **Push** the Off/Cancel pad.
2. **When LOCKED goes off, move** the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

Special tips

- **Keep the kitchen** well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.
- **After the oven is cool,** wipe up any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- **Clean the oven** before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- **If the Self-Cleaning cycle** does not get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 28.

Caring for Your Oven

In This Section

	Page
Cleaning chart	33
Removable oven door	35
The oven lights	36

Your oven is designed for easy care. Most cleaning can be done with items found around your home. Cleaning your oven whenever spills or soiling occur will help to keep it looking and operating like new.

⚠WARNING

Electrical Shock Hazard

Make sure all controls are off and the oven is cool before cleaning or servicing.

Failure to do so could result in electrical shock or burns.

Cleaning chart

Use the following table to help you clean all parts of your oven.

PART	WHAT TO USE	HOW TO CLEAN
Control knobs (some models)	Sponge and warm, soapy water	• Turn knobs to OFF and pull straight away from control panel. • Wash, rinse, and dry thoroughly. Do not soak. • **Do not use steel wool or abrasive cleansers. They may damage the finish of the knobs.** • Replace knobs. Make sure all knobs point to OFF.
Control panel	Sponge and warm, soapy water **OR** Paper towel and spray glass cleaner	• Wash, wipe with clean water, and dry thoroughly. • **Do not use steel wool or abrasive cleansers. They may damage the finish.** • Do not spray cleaner directly on panel. Apply cleaner to paper towel. **NOTE:** Make sure you have not turned the oven on when cleaning panel. If you have, push the Off/Cancel pad.
Exterior surfaces (other than control panel)	Sponge and warm, soapy water	• Wash, wipe with clean water, and dry thoroughly. • Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • **Do not use abrasive or harsh cleansers. They may damage the finish.**
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	• Wash, rinse, and dry thoroughly. • **Do not clean in Self-Cleaning cycle.** (See note on page 29.)
Oven racks	Steel-wool pad and warm, soapy water **OR** The Self-Cleaning cycle (single/upper oven)	• Wash, rinse, and dry thoroughly. **OR** • Leave in oven during Self-Cleaning cycle. **NOTE:** Racks will permanently discolor and become harder to slide if left in oven during Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.

continued on next page

CARING FOR YOUR OVEN

PART	WHAT TO USE	HOW TO CLEAN
Oven door glass	Paper towel and spray glass cleaner **OR** Warm, soapy water and a nonabrasive, plastic scrubbing pad	• Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, wipe with clean water, and dry thoroughly.
Oven cavity (single/upper oven)	Self-Cleaning cycle	• See "Using the Self-Cleaning Cycle" on pages 28-31.
Oven cavity (lower oven)	Sponge and warm, soapy water Soapy steel-wool pad for heavily soiled areas **OR**	• Remove door for easier access. (See page 35.) • Wash, wipe with clean water, and dry thoroughly. • Remove door for easier access. • Wipe well with water.
	Commercial oven cleaner for heavily soiled areas	• Remove door for easier access. • Place newspaper on floor to protect floor surface. • Follow directions provided with the oven cleaner. • Wipe well with clear water. • Use in well-ventilated room. • **Do not allow commercial oven cleaners to contact the heating elements, heat seal, thermostat, or exterior surfaces of the oven. Damage will occur.**
	Heavy-duty aluminum foil or shallow pan used while cooking	• Place piece of foil or shallow pan, slightly larger than the cooking container, on lower rack to catch spillovers. **NOTE:** Do not use foil or foil liner to cover the oven floor. Poor baking/ roasting results could occur.

Removable oven door

(lower oven)

NOTE: Do not remove the single/upper oven door (Self-Cleaning oven). The lower oven door (Standard-Cleaning oven) can be removed for easier cleaning. See "Cleaning chart" on page 34.

⚠WARNING

Personal Injury Hazard

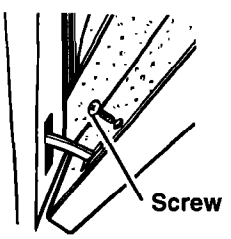
- Oven door is heavy. Use both hands to remove the oven door.
- Grasp only the sides of the oven door. Do not use the handle for lifting.

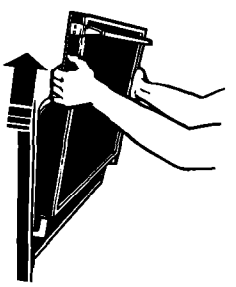
Failure to properly grasp the oven door could result in personal injury or product damage.

To remove:

(Models RB170PXB and RB770PXB)

1. **Open** the door and **remove** the screws on each side of the inner panel of the oven door.
2. **Close** the door to the first stop position.
3. **Hold** the door at both sides and **lift it at the same angle it is in.**
4. **To replace: Fit** the bottom corners of the door over the ends of hinges. **Push** the door down evenly. The door will close only when it is on the hinges correctly.
5. **Open** the door and **replace** the door screws.

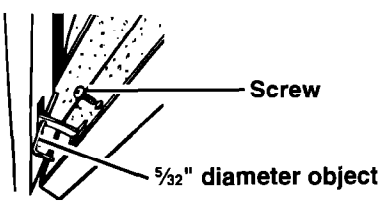


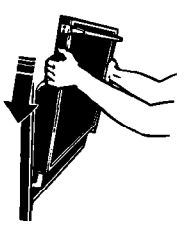


To remove:

(Model RB270PXB)

1. **Open** the door. **Remove** the screws on each side of the inner panel of the oven door (if your door has screws).
2. **Insert** a nail (or equivalent 5/32" diameter object) into the hole in each of the hinges. **Close** the door as far as possible. **Lift** the oven door off the hinges. **Set** aside.
3. **To replace: Fit** the bottom corners of the door over the ends of hinges. **Push** the door down evenly. **Remove** the object that was inserted into the hinge holes. The door can then be closed. **Replace** the screws if the door has screws.





The oven lights

In some double ovens, the oven lights in both ovens come on when either oven door is opened. To turn the light(s) on when the oven door(s) is closed, press the Oven Light Switch on the control panel. Press the switch again to turn off the light(s).

⚠WARNING

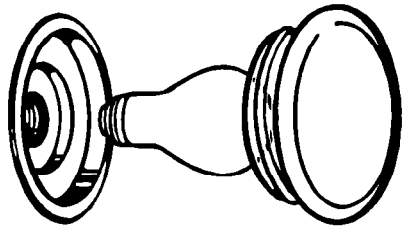
Electrical Shock Hazard

- Make sure oven and light bulb are cool and power to the oven has been turned OFF before replacing the light bulb.
- The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Since bulb cover is made of glass, be careful not to drop it.

Failure to follow the above could result in electrical shock, burns, or injury from broken glass.

To replace the oven light:

1. **Turn off** power at the main power supply.
2. **Remove** the glass bulb cover in the back of the oven by screwing it out counter-clockwise.
3. **Remove** the light bulb from its socket. **Replace** the bulb with a 40-watt appliance bulb.
4. **Replace** the bulb cover by screwing it in clockwise. **Turn** power on at the main power supply.



NOTE: The oven light will not work during the Self-Cleaning cycle.

If You Need Assistance or Service

This section is designed to help you save the cost of a service call. Part 1 of this section outlines possible problems, their causes, and actions you can take to solve each problem. Parts 2 and 3 tell you what to do if you still need assistance or service. When calling our Consumer Assistance Center for help or calling for service, please provide a detailed description of the problem, your appliance's complete model and serial numbers, and the purchase date. (See page 2.) This information will help us respond properly to your request.

1. Before calling for assistance ...

Performance problems often result from little things you can find and fix without tools of any kind. Please check the chart below for problems you can fix. It could save you the cost of a service call.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Nothing will operate	The unit is not wired into a live circuit with proper voltage.	Wire the unit into a live circuit with proper voltage. (See Installation Instructions.)
	A household fuse has blown or a circuit breaker has tripped.	Replace household fuse or reset circuit breaker.
The oven will not operate	The electronic controls have not been set correctly (single/ upper oven).	Refer to the section in this manual describing the function you are operating.
	A delayed start time has been programmed (single/upper oven).	Wait for the start time to be reached or cancel and reset the control.
	The Oven Selector is not turned to BAKE or BROIL (lower oven).	Turn the Oven Selector to BAKE or BROIL.
	The Oven Temperature Control is not turned to a temperature setting (lower oven).	Turn the Oven Temperature Control to a temperature setting.
The Self-Cleaning cycle will not operate (single/upper oven)	The oven clock does not show the correct time of day.	Reset clock to show the correct time of day. (See page 10.)
	The Lock Lever is not in the Clean position – all the way to the right.	Move Lock Lever all the way to the right.
	A delayed start time has been programmed.	Wait for the start time to be reached or cancel and reset the control.

continued on next page

IF YOU NEED ASSISTANCE OR SERVICE

PROBLEM	POSSIBLE CAUSE	SOLUTION
Cooking results are not what you expected	The oven is not level.	Level oven. (See Installation Instructions.)
	The oven temperature seems too low or too high.	Adjust the oven temperature control. (See "Adjusting the oven temperature control" on page 14.)
	The oven was not preheated before baking.	Preheat oven when called for in recipe.
	The recipe has never been tested or is not from a reliable source.	Use only tested recipes from a reliable source.
	The pan used is not the type or size recommended in the recipe.	Refer to a reliable cookbook for recommended pan type and size.
	There is not proper air circulation around pan when baking.	Allow 1½ to 2 inches (4-5 cm) on all sides of pan for air circulation. There must be a minimum space of 1 inch (2.5 cm).
The display shows "PF"	There has been a power failure.	Reset the clock. (See page 10.)
"F1" or "F3" shows on the display		Call for service. (See Step 3 on page 39.)

2. If you need assistance ...

Call Whirlpool Consumer Assistance Center telephone number. Dial toll-free from anywhere in the U.S.A.:

1-800-253-1301

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

If you prefer, write to:

Mr. William Clark
Consumer Assistance Representative
Whirlpool Corporation
2000 North M-63
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

3. If you need service ...

Whirlpool® SERVICE

Whirlpool has a nationwide network of authorized Whirlpool service companies. Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our Consumer Assistance Center telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

- **APPLIANCE-HOUSEHOLD-MAJOR, SERVICE & REPAIR**
  - *See:* Whirlpool Appliances or Authorized Whirlpool Service (*Example:* XYZ Service Co.)
- **WASHING MACHINES & DRYERS, SERVICE & REPAIR**
  - *See:* Whirlpool Appliances or Authorized Whirlpool Service (*Example:* XYZ Service Co.)

4. If you need FSP® replacement parts ...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool® appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool Consumer Assistance Center number in Step 2.

5. If you are not satisfied with how the problem was solved ...

- Contact the Major Appliance Consumer Action Program (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer, and Whirlpool have failed to resolve your problem.
  Major Appliance Consumer Action Program
  20 North Wacker Drive
  Chicago, IL 60606
- MACAP will in turn inform us of your action.

WHIRLPOOL®
Electric Built-in Oven Warranty

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool service company.

WHIRLPOOL WILL NOT PAY FOR

A. Service calls to:
1. Correct the installation of your built-in oven.
2. Instruct you how to use your built-in oven.
3. Replace house fuses or correct house wiring.
4. Replace owner-accessible light bulbs.

B. Repairs when your built-in oven is used in other than normal, single-family household use.

C. Pickup and delivery. Your built-in oven is designed to be repaired in the home.

D. Damage to your built-in oven caused by accident, misuse, fire, flood, acts of God, or use of products not approved by Whirlpool.

E. Repairs to parts or systems caused by unauthorized modifications made to the appliance.

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WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Whirlpool distributor or military exchange.

If you need service, first see the "If You Need Assistance or Service" section of this book. After checking "If You Need Assistance or Service," additional help can be found by calling our Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.A.

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